

**What is claimed is:**

[Claim 1] 1. A method of manufacturing breadcrumbs, comprising:  
forming a mixture;  
extruding said mixture to form loaves;  
surface drying said loaves in a first drying step;  
commuting said loaves to form particles having a smaller size than said  
loaves; and  
further drying said particles in a second drying step to obtain the  
breadcrumbs.

[Claim 2] 2. The method of claim 1, wherein said surface drying step  
comprises a drying temperature of about sixty to about eighty degrees Celsius  
(about 60° to about 80° Celsius).

[Claim 3] 3. The method of claim 1, wherein said first drying step  
and/or said further drying step comprise a fluid bed dryer.

[Claim 4] 4. The method of claim 1, wherein said surface drying step  
comprises a drying temperature of over about 250° Celsius.

[Claim 5] 5. The method of claim 1, wherein said comminuting step  
comprises a first cutting step for coarse cutting followed by a second cutting  
step for fine cutting.

[Claim 6] 6. The method of claim 1, wherein said comminuting step  
comprises a cutting step for a first size reduction followed by a grinding step  
for a second size reduction.

**[Claim 7]** 7. The method of claim 1, wherein said surface drying step is followed by a tempering step to expose said loaves to ambient air.

**[Claim 8]** 8. The method of claim 7, wherein said loaves are exposed to ambient air for about an hour.

**[Claim 9]** 9. The method of claim 1, wherein said loaves comprise about 10 to about 40 millimeters in diameter and about 10 to about 50 millimeters in length.

**[Claim 10]** 10. The method of claim 1, wherein said mixture is cooked during said extrusion step.

**[Claim 11]** 11. The method of claim 1, wherein said further drying step is followed by a sizing step.

**[Claim 12]** 12. The method of claim 1, wherein said mixture comprises a water content at said extruding step of about thirty-five to about forty-five percent (about 35 to about 45 %).

**[Claim 13]** 13. The method of claim 12, wherein said loaves comprise a water content at said surface drying step of about twenty to about twenty-five percent (about 20 to about 25 %).

**[Claim 14]** 14. The method of claim 13, wherein said breadcrumbs comprise a water content at said further drying step of about ten to about three percent (about 10 to about 3 %).

**[Claim 15]** 15. A system for manufacturing crumbs from a raw material mixture, comprising:

an extruder for extruding the mixture to form loaves having a first size;  
a first dryer for surface drying said loaves;  
a comminuting device for comminuting said loaves to form crumbs having a smaller size than said loaves; and  
a second dryer for further drying said crumbs.

**[Claim 16]** 16. The system of claim 15, wherein at least said first dryer comprises a fluid bed dryer.

**[Claim 17]** 17. The system of claim 15, wherein said comminuting device comprises a first cutter for coarse cutting and a second cutter for fine cutting.

**[Claim 18]** 18. The system of claim 15, wherein said comminuting device comprises said first cutter for a first size reduction and wherein said system further comprises a grinder downstream of said second dryer for a second size reduction.

**[Claim 19]** 19. The system of claim 15, further comprising a tempering chamber positioned between said extruder and said comminuting device.

**[Claim 20]** 20. The system of claim 15, further comprising a sizing device for sizing said crumbs.

**[Claim 21]** 21. The system of claim 15, further comprising a plurality of vertically extending transport lines connecting said extruder, said first dryer, said comminuting device, and said second dryer.

**[Claim 22]** 22. The system of claim 21, wherein said plurality of vertically extending transport lines comprises a plurality of pneumatic conveying lines.

**[Claim 23]** 23. The system of claim 21, wherein said plurality of vertically extending transport lines comprises gravity for conveying.

**[Claim 24]** 24. The system of claim 15, comprising in series said first dryer, a first cutter for coarse cutting, a second cutter for fine cutting, said second dryer, and a grinder.

**[Claim 25]** 25. The system of claim 24, further comprising a first bypass line connected between said first cutter and said second dryer for bypassing said second cutter and a second bypass line bypassing said grinder.

**[Claim 26]** 26. The system of claim 15, wherein said extruder is heated.

**[Claim 27]** 27. The system of claim 15, wherein said extruder comprises a cutter.

**[Claim 28]** 28. A system for manufacturing a plurality of product crumbs, comprising:

- an extruder for forming a plurality of product loaves;
- means for drying said plurality of product loaves;
- means for tempering said plurality of product loaves;
- means for cutting said plurality of product loaves into said plurality of product crumbs; and
- means for drying said plurality of product crumbs.

**[Claim 29]** 29. The system of claim 28, further comprising means for grinding said plurality of product crumbs.

**[Claim 30]** 30. The system of claim 28, further comprising means for sizing said plurality of product crumbs.

**[Claim 31]** 31. The system of claim 28, further comprising a plurality of pneumatic transport means.

**[Claim 32]** 32. A system for manufacturing a plurality of product crumbs, comprising:

- an intake station;
- an extrusion station;
- a first drying station;
- a tempering station
- a chopping station; and
- a further drying station.